

STATIONARY RECEPTION

PLACE YOUR ORDER AT
catering@enzo-itl.com

Priced per Person

APPETIZERS

SALUMERIA - 24

Imported and house made salumi display, assorted olives, roasted peppers, sweet n sour cippolini, marinated artichoke hearts, grissini, focaccia, carasau bread.

CHEESE BOARD - 26

Imported & domestic cheeses, whipped ricotta, grapes, berries, sliced baguette, crackers, local preserved & honey. *(Vegetarian)*

BARETTO - 26

Assorted stuffed focaccias, flatbreads and bruschetta, fried olives and arancini.

ORGANIC CRUDITES - 20

Basket of local vegetables, imported extra virgin olive oil, olive tapenade, cannellini bean hummus. *(Vegan) (gf)*

FRESHLY SHUCKED OYSTERS - 36

Mignonette, cocktail sauce, lemon

CHILLED MAINE LOBSTER TAILS - MP

Gin cocktail sauce, dijonaise sauce, lemon

RISOTTO STATION IN PARMIGIANO REGGIANO WHEEL

LEMON RISOTTO - 39

Mint pecorino romano, roasted fennel *(Vegetarian) (gf)*

WILD MUSHROOM RISOTTO - 39

Sage garlic brown butter *(Vegetarian) (gf)*

WHITE TRUFFLE RISOTTO - 45

Seasonally imported from alba *(Vegetarian) (gf)*

LOBSTER AND SCALLOPS - 55

lobster bisque, burrata cheese, bottarga *(gf)*

SAFFRON & OSSOBUCO - 65

Chianti braised veal shank *(gf)*

SALADS

CHOPPED - 18

Iceberg lettuce, radicchio, cucumber, grape tomatoes, avocado, asparagus, yellow corn, wax beans, scallion, olives, wax beans, radishes, mustard dressing *(Vegan) (gf)*

The BOWL OF GRAINS - 21

Wheatberries, red & white quinoa, faro, flax seed, sunflower seed, avocado, grapefruit, cranberry, orange vinaigrette *(Vegan)*

WOOD FIRED CESARE - 16

Bagna cauda dressing, toasted pangrattato, shaved Parmigiano reggiano, fried capers.

PANZANELLA - 18

Ciabatta bread, grape tomatoes, grilled cucumbers, basil, red wine vinaigrette. *(Vegetarian)*

PASTA STATION

RIGATONI ALLA GENOVESE - 29

Rigatoni, braised beef cheeks, San Marzano tomatoes, rosemary, whipped robiola

PENNE AMATRICIANA - 26

Guanciale, pomodoro sauce, pecorino romano

ORECHIETTE DEL MARE - 32

Gulf shrimp, calamari, blue crab, baby zucchini, Calabrian chili, soffritto

CAVATELLI AL PESTO - 26

Green beans and potatoes, toasted pinenuts *(Vegetarian)*

WAGYU BEEF LASAGNA - 29

traditional bolognese, bechamel sauce, provolone, basil, parmigiano reggiano, egg pasta

PACCHERI ALA GRICIA - 29

Pancetta, Parmigiano reggiano, black pepper

CARVING STATION

ROASTED HALF CHICKEN - 32

Balsamic chicken jus, charred lemon *(gf)*

ROASTED PORCHETTA - 45

Pickled mustard seeds, chimichurri, jus

ROASTED PRIME RIB OF BEEF - 44

Onion confit au jus, horseradish cream

ROASTED BRANZINO - 50

Lemon caper salmoriglio *(gf)*

7 PEPPERCORNS CRUSTED BEEF TENDERLOIN - 60

Béarnaise sauce, horseradish cream, shallots-red wine

HOT SMOKED PLANKED ATLANTIC SALMON - 35

Dill-lemon crème fraiche *(gf)*

ROSEMARY AND GARLIC ROASTED RACK OF LAMB - 46

Lamb jus, herb butter

GRILLED TOMAHAWK - 85

Black garlic marinate, Taleggio cheese sauce, black truffle

ADD-ON SIDES - 10 *(gf)*

Roasted potatoes or Grilled asparagus

EVOO smashed potatoes or Pancetta jam brussels sprouts or

Roasted baby carrots w/ honey & almonds

DESSERT STATION 12 per person

TORTA DI CHOCOLATE: chocolate meringue, hazelnut cream

NY CHEESECAKE: with strawberry compote

TIRAMISU: espresso savoiardi, mascarpone, Frangelico

PANNACOTTA: vanilla beans, wild berries, cantucci crumble *(gf)*

(404)-907-3492
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ENZO
STEAKHOUSE & BAR

Enzo by ITL LLC
300 Trilith Parkway
Fayetteville GA 30214

PASSED RECEPTION

Choice of 3 Items - 35 per person

CHEF SPECIALTY

PROSCIUTTO WRAPPED MELON WITH AGED BALSAMIC
FRIED GOAT CHEESE WITH LOCAL HONEY, BLACK PEPPER *(Vegetarian)*
CRISPY CERIGNOLA OLIVES WITH ROASTED VEAL, BLACK TRUFFLE
SMOKED SALMON, CRÈME FRAICHE, CAVIAR ON PUMPERNICKEL
CHICKEN & WAFFLE BITES, MAPLE SYRUP AND BACON
TOMATO SOUP, AGED GRUYERE GRILLED CHEESE

BRUSCHETTA AND CRISPS

SICILIAN CAPPONATA *(Vegetarian)*
BURRATA AND HEIRLOOM TOMATOES *(Vegetarian)*
BRIE AND FIG JAM *(Vegetarian)*
TUNA TARTARE WITH AVOCADO, GRAPEFRUIT

ARANCINI (crispy rice balls)

SAFFRON *(Vegetarian)*
MUSHROOM & TALEGGIO *(Vegetarian)*
LEMON & MINT *(Vegetarian)*
SQUID INK & CALAMARI *(Vegetarian)*

SKEWERS

CHICKEN W/ BALSAMIC REDUCTION
OCTOPUS WITH FINGERLING POTATOES, OLIVE GREMOLATA +3
ROCK SHRIMP & ROMESCO
CIGLIEGINI MOZZARELLA WITH GRAPE TOMATOES, BASIL PESTO *(Vegetarian)*
RACK OF LAMB W/ CHIMICHURRI +\$6
NY STRIP W/ CHIMICHURRI +\$4

SLIDERS + 5 per person

LITTLE BEEF BURGERS, CARAMELIZED ONION, PICKLES, TOMATO, SPECIAL SAUCE
CRISPY CHICKEN, ITALIAN SLAW, MOZZARELLA
GRILLED CHEESE AND TOMATO SOUP *(Vegetarian)*
PULLED PORK , BALSAMIC BBQ, ARUGULA
MOZZARELLA AND TOMATOES, BASIL *(Vegetarian)*

CLASSIC BAR \$32 PER GUEST, ONE HOUR | \$50 PER GUEST, TWO HOURS | \$18 PER GUEST, EACH ADDITIONAL HOUR

VODKA - GIN - BOURBON
WHITE WINE: PINOT GRIGIO - PROSECCO
RED WINE: CABERNET - PINOT NOIR
BEER: DOMESTIC AND IMPORT
SELECTION OF SOFT BEVERAGES, JUICES, BOTTLED WATERS

WINE, BEER \$25 PER GUEST, ONE HOUR | \$40 PER GUEST, TWO HOURS | \$15 PER GUEST, EACH ADDITIONAL HOUR

WHITE WINE: PINOT GRIGIO - PROSECCO
RED WINE: CABERNET - PINOT NOIR
BEER: DOMESTIC AND IMPORT
SELECTION OF SOFT BEVERAGES, JUICES, BOTTLED WATERS